



Sparkle Kitchen

Banana “Mud” Boats

Ingredients (for each boat)

- 1 banana
- a few tablespoons of your favorite granola
- 5-6 chocolate chips
- whipped cream, yogurt, or ice cream (optional)

Directions

Preheat your oven to 350 degrees, and prepare an aluminum foil “nest” in a small baking dish.

Leaving the banana in its peel, cut a large slit down the center, but don't cut through either end. Spoon in the granola, and dot several chocolate chips on top.

Then, place the banana in the baking dish, nestling the aluminum foil around it so that the cut side of the banana stays upright. Put the dish in the oven for about 10 minutes, or until the chocolate gets gooey.

You can eat these by spooning them straight from the banana peel, or you can remove the peel and plop the banana out into a bowl. Top with whipped cream, yogurt, or ice cream, if you want.

Enjoy!